

Menú

 CHAPEAU

Desde 1992

To Start Snacking

	Unit	
Marinated olives	2€	
Serving of bread and breadsticks	3€	
Grilled fresh cheese (With rose petal jam)	3€	
Trío (Salt-cured anchovy, pickled anchovy, and artichoke)	3€	
Marinera (Russian salad with salt-cured anchovy on a whole-grain breadstick base)	4€	
Fresh cheese with salt-cured anchovy and pepper	4€	
	1/2 Portion	Portion
Potatoes "Bravas"	6€	8€
Roasted river potatoes	6€	8€
Iberian lacón, pepper, lemon, and olive oil	7€	9€
Cured cheese "Flor de Esgueva"	8€	12€
Almadraba-cured mojama	8€	12€
Selection of fine cheeses (Half portion: 4 cheeses, full portion: 6 cheeses)	10€	16€
Peppers stuffed with cod or northern bonito (4 pieces)		15€
Almadraba-cured tuna roe	11€	16€
Salted fish festival (Dried bonito, tuna roe, Almadraba-cured mojama, salt-cured anchovy, English-style cod, olive oil, bread, and tomato)		18€
Iberian assortment with cheese (Cured cheese, ham, loin, chorizo, salchichón)		18€
Acorn-fed Iberian ham from Guijuelo	15€	22€

Golden and Crispy on the Outside

	<i>Unit</i>	
Caballitos (Prawns wrapped in a golden batter)	3€	
Hake taco (Marinated and battered, preserving all its flavor)	2€	
Date with bacon (Date with almond wrapped in crispy bacon)	2€	
	<i>1/2 Portion</i>	<i>Portion</i>
Torreznos our style		12€
Marinated and fried pig's ear		12€
Battered eggplants with cane honey	8€	12€
Roman-style calamari: crispy (With egg)	9€	14€
Andalusian-style calamari (Without egg)	12€	16€
Fried baby squid		16€
Selection of fried items: The best of our crispy dishes (Prawns, hake, calamari, croquettes, and dates)		16€

Homemade Croquettes

	<i>Unit</i>
Suckling pig with apple	2,50€
Iberian ham	2,50€
Cod	2,50€
Cheese with rose petal jam	2,50€
Chicken	2,50€
Oxtail	2,50€

From the Garden to Chapeau

Salads, Russian salads, and fresh seasonal vegetables

	1/2 Portion	Portion
Hake and prawn salad		10€
Russian salad <i>(Potato, tuna, mayonnaise... all in the right proportions)</i>		6€
Homemade Andalusian gazpacho <i>(Available only in season)</i>		7€
Pepper salad with cod and capellán <i>(Homemade roasted peppers with cod crumble and capellán)</i>		10€
Artichoke heart with Iberian ham and foie		9€
Grilled mushrooms	8€	10€
Seasonal mushrooms grilled	8€	10€
Chapeau salad: with over 10 ingredients <i>(Hearts of palm, crab, artichokes, fresh cheese, asparagus, northern bonito)</i>		14€
Ventresca salad <i>(Capellán, ventresca, tomato, and a "chopped" salted fish mix from the region)</i>		14€
Alicante salad <i>(Mutxamel tomatoes with Alicante-style salted fish)</i>		16€
Grilled artichokes <i>(Available only in season)</i>	8€	12€
Seasonal vegetables <i>(As per market availability)</i>		12€

Montaditos

All our montaditos are made with traditional "payés" bread.

	Montadito
White Sausage <i>(Artisanal from Mutxamel)</i>	3€
Blanco y negro <i>(Sausage/Black Pudding)</i>	4€
Black Pudding <i>(Artisanal from Bigastro)</i>	3€
Red Chorizo from Toledo	3€
Mini Burger <i>(Beef burger with red pepper and Brie cheese)</i>	4€
Beef with Foie Gras	4€
Beef with Eggplant <i>(Very tender beef accompanied by a great antioxidant)</i>	4€
Fresh Loin with Brie Cheese	4€
Marinated Loin with Brie Cheese	4€
Mini Chicken Breast <i>(Chicken breast, homemade red pepper, and quail egg)</i>	4€
Squid with Mayonnaise	4€
Special Chapeau <i>(Beef tenderloin, red pepper, Brie cheese, and foie gras)</i>	10€

Cold and Delicious

	<i>Montadito</i>
Salmon with avocado	4€
Almadraba-cured mojama (salt-cured tuna)	4€
Traditional salted anchovy	4€
English-style cod	4€
Grilled Brie with traditional salted anchovy	4€
Fresh cheese with anchovy	4€
Tuna belly with tomato <i>(The best part of the tuna with seasonal tomato)</i>	4€
Tuna roe	5€

Mini Burgers

Ox Burger with Caramelized Onions	7€
Iberian Secreto Burger with Grilled Brie Cheese and Rose Petal Jam	7€

Catalanas

Catalan Sandwich with Iberian Ham	14€
Catalan Sandwich with Norwegian Smoked Salmon	14€
Catalan Sandwich with Barrel-Aged Anchovy	14€
Catalan Assortment <i>(3 Catalan sandwiches, one of each)</i>	36€

Verbena de Montaditos

The best of the day selected by our Chef
(6 unit)

18€

Verbena de Canapés

Meats and Hot Dishes
(12 unit)

18€

Chapeau: half cold and half warm
(12 unit)

18€

Between Stoves

Scrambled Eggs and Small Casseroles

	1/2 Serving	Serving
Consomé (Homemade broth, a luxury for spoon lovers)		4€
Tripe with Chickpeas		8€
Broth with Meatball (Made with beef)		8€
Meatballs in Sauce (With beef and a sauce that is sinful)		10€
Scrambled Blood Sausage with Asparagus and Ham	9€	12€
Chapeau Scramble (With our best vegetables, shrimp, and a Chapeau touch)	10€	13€
Pork Trotters (If you prefer, we can debone them for easier eating!)		14€
Red Shrimp in Garlic		16€
Fried Eggs with Iberian Ham and Padrón Peppers (A classic that always wins)		17€



Rice Dishes

Minimum 2 people

Rice a Banda	14€
Rice with Pork and Vegetables	14€
Rice with Rabbit and Snails	16€
Brothy Rice with Cuttlefish, Vegetables, and Octopus	16€
Brut Rice (Only by request)	18€



Our Fresh Fish from the Market

	Serving
Grilled Scallops (<i>unit</i>)	3,50€
Fried Anchovy (<i>Seasonal only</i>)	12€
Local Cuttlefish (caught by hook)	12€
Swordfish	16€
Grouper (<i>Similar to the goliath grouper</i>)	16€
Local Squid (caught by rod)	18€
Grilled Fishing-Grade Octopus	18€

Our Meats

From the Farm to the Grill

Caneloni stuffed with free-range chicken and vegetables	12€
Beef carpaccio Chapeau style	16€
100% Yearling Veal Burger <i>(200 grams of meat served between crispy bread Chapeau style)</i>	16€
Beef Tataki with Pistachio Praline	17€
Iberian Pork Shoulder with Garlic Shoots and Potatoes	18€
Stewed Oxtail	18€
Beef Ribeye from the Toledo Mountains	21€
Beef Tenderloin from the Toledo Mountains with Potatoes	23€
Veal Cachopo <i>(Stuffed with Iberian bacon, cheese, and quince with a crispy coating)</i>	22€
Yearling Veal Tomahawk <i>(1,400 grams of pure protein)</i>	75€



Our meats are of the highest quality, carefully selected to offer you the very best. Each cut is prepared with great care, ensuring a unique and delicious gastronomic experience."

Desserts

Crafted by Our Chef

Seasonal Fruit, Peeled and Prepared	5€
Flan of the Day	5€
Pan de Calatrava	5€
Custard with Biscuit	5€
Xixona Ice Cream	6€
Tiramisu	6€
Cheesecake	6€
Chocolate Coulant with Mantecado Ice Cream	7€
Nougat Coulant with Mantecado Ice Cream	7€
Brownie with Nougat Ice Cream	7€
French Toast with Nougat Ice Cream	7€
Assorted Pastries (for 2 people) <i>(The best proposal for today)</i>	12€



All our desserts are crafted by our chef using fresh, high-quality ingredients, inspired by the traditional pastry of Alicante, Spain, France, and Italy.

Daily Menu

Tuesday to Friday - except holidays

One starter to choose from:

Russian salad
Tuna belly salad
Lacón prepared with lemon
Broth with meatball
Grilled vegetables
Chapeau scramble
Andalusian gazpacho (seasonal only)

For the second course, choose from:

Dish of the day (ask the waiter)
Grilled cuttlefish
Homemade tripe
Pig's feet
Grilled chicken breast with garnish
Homemade meatballs
100% beef hamburger with potatoes (200g)
Beef entrecôte (+€6)
Rice a banda (+€4)

Dessert:

Choose from the menu.

Drink:

Glass of wine, draft beer, water, or soft drink.

Coffee

Lemon sorbet

€18 PER PERSON

VAT included



Snack Menu

Tasting Menu - Minimum 2 people

To Share:

Daily Russian salad
Patatas bravas, our style
Lacón with a touch of lemon
Fresh cheese tasting
Seasonal scrambled eggs
Surprise montadito (meat or fish)

Homemade Pastry Tasting

2 Drinks to choose from:

House wine, beer, or soft drink

Coffee

Lemon sorbet

23€ /PERSON
VAT included



Rice Menu

Minimum 2 people

Choose two starters:

Chapeau Salad
Tuna Belly Salad
Croquette Tasting
Garden Scrambles
Seasonal Vegetables
Crispy Pork Belly
Spicy Potatoes

For the main course, choose one:

Arroz a Banda
Rice with Rabbit and Snails (+€2)
Rice with Pork and Vegetables
Brothy Rice with Cuttlefish and Vegetables (+€2)

Dessert:

Choose from the menu.

2 Drinks to choose from:

House wine, draft beer, or soda.

Coffee

Lemon sorbet

27€ /PERSON
VAT included



Rice Menu

Minimum 2 people

To choose three starters:

Chapeau Salad
Tuna Belly Salad
Croquette Tasting
Garden Scrambles
Seasonal Vegetables
Torreznos (crispy pork belly)
Bravas (spicy potatoes)

For the second course to choose from:

Arroz a banda (rice cooked in fish broth)
Rice with rabbit and snails (+€2)
Rice with pork and vegetables
Soupy rice with cuttlefish and vegetables (+€2)

Dessert:

Choose from the menu.

3 Drinks to choose from:

House wine, draft beer, or soda.

Coffee

Lemon sorbet

32€ /PERSON
VAT included



Your opinion matters!

Thank you for choosing us to share this special moment. We would love to know how your experience was. Please leave us a review on Google!

Your feedback helps us grow and improve every day. We hope to see you again soon!



Don't forget to follow us on Instagram!



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The Origin of a Tradition...

It was the year 1992, a year that would mark the beginning of a culinary story in Alicante. In the midst of the vibrant Hogueras Festivals, and in an Alicante still to be discovered, without the Tram, the Marina, or the Volvo Ocean Race, the "Chapeau Restaurant" was born.

At that time, the city breathed tranquility, a place where life was savored without hurry. Emilio Urrea, a hospitality enthusiast with years of experience in the city, decided to turn his dream into reality. With the unconditional support of his mother, Paquita, Emilio embarked on the adventure of creating a space that captured the essence of Mediterranean cuisine in the heart of Alicante.

The "Chapeau Restaurant" quickly became a benchmark. Not only for its proposal of high-quality homemade Mediterranean food but also for the warm and welcoming atmosphere that surrounded every visitor. What started as a dream transformed into a meeting point for those seeking authenticity, tradition, and a culinary experience that goes beyond the simple act of eating.



The kitchen...

In the kitchen of Chapeau, Paquita (the chef behind our original recipes) is the very essence of the restaurant. She is the "sauce" that brings every dish to life, moving with the mastery of someone who knows every corner of her pots and stoves. With expert hands, she transforms fresh, local ingredients into authentic culinary masterpieces, always cooked with care and at a slow pace.

Paquita has a special gift: the ability to create flavors that delight the palate without any frills. Her dishes are simple, flavorful, and exquisite, respecting the purity of each ingredient. When you taste the gazpacho yeclano, the rice with rabbit and snails, the olleta, or the iconic Chapeau salad, you will understand. Each bite is an invitation to discover the tradition and love she puts into each recipe.

Leading the hospitality, Emilio, the "host" of Chapeau, welcomes every visitor with a smile and attentiveness that makes everyone feel at home. Many people have crossed our doors over the years, and each has left an indelible mark on our history. The anecdotes, shared moments, and warmth of our relationships have turned many of our customers into part of the Chapeau family.

This is what makes Chapeau not just a restaurant, but a place with soul, a space where cuisine and hospitality come together to offer you a unique experience.

Because at Chapeau, every detail matters, and every person is part of our story.



Emilio y Paquita